

Laurent-Perrier Grand Siècle x FT Weekend Menu

A glass of Champagne Laurent-Perrier Grand Siècle Iteration No 26

Coronation crab, curry and lime sabayon

Glazed native lobster, spring vegetables, potato pillows, green pea and ginger broth

or

English asparagus, orange, caramelised butter and citrus hollandaise (v)

Hereford beef Wellington, glazed radish, truffled potatoes, pale ale and honey (for two to share)

or

Scottish halibut, charred squid, fennel, Cornish seafood broth

English strawberry trifle, rosé Champagne, caramelised pastry, strawberry finger

or

Warm chocolate tartlet, coffee ice cream

Four courses with a glass of Champagne Laurent-Perrier

Grand Siècle Iteration No 26

£175 per person

v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

OETKER COLLECTION

Masterpiece Hotels

As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus. A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

